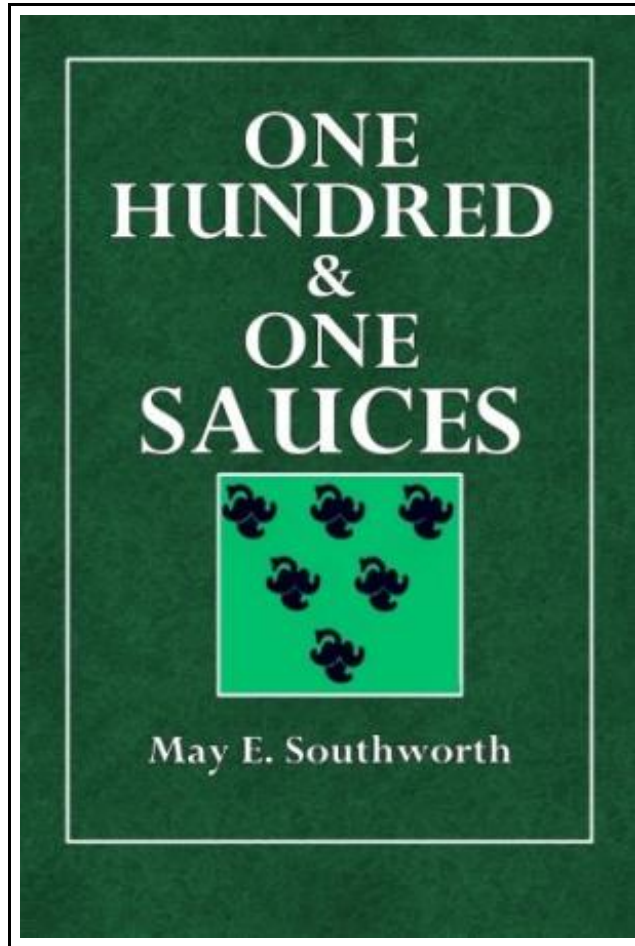


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Createspace Independent Publishing Platform, United States, 2015. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****.SAUCE CLASSIFICATION: FISH, Cold FISH, Hot MEAT, Cold MEAT, Hot FOWL GAME VEGETABLE PUDDING, Cold PUDDING, Hot **** Sample recipes from the first chapter. CREOLE CUCUMBER GRATE ripe cucumbers until there is a pint of the pulp; add to this one grated onion, a half-teaspoonful of ground cloves, and season with salt and cayenne. Put in glass jars, and seal. Serve with fish or game. LOTUS CHOP ten shallots, one bunch of chervil, and a small bunch of chives very fine; add one quart bottle of tomato catsup, a tea-spoonful of Worcestershire sauce, a dash of Tabasco sauce and a half-pint of vinegar. Beat all well together until smooth. Keep in tightly corked bottles and use as required. NEW ENGLAND MAYONNAISE MIX the yolk of one egg with one tablespoonful of water and one of melted butter. Put in a double boiler and cook until thick and jelly-like, stirring all the time. Remove from the fire and add a teaspoonful of vinegar, a few drops of onion-juice, salt, and cayenne pepper. Use cold. Serve with fried or broiled fish. SHALLOT COOK for three minutes two tablespoonfuls of finely chopped shallots in one-half tablespoonful of butter; stir constantly so as not to brown. Remove from the fire and add one tablespoonful of chopped parsley. When thoroughly cool, mix with it one and one-half tablespoonfuls of fresh butter; mold into small balls with butter-pats, and serve, one with each broiled fish. TARTARE MAKE one-half cupful of mayonnaise with tarragon vinegar and a little onion-juice; add a little mustard and finely chopped gherkins. Just before serving add one-half teaspoonful of chopped parsley. Serve with boiled, broiled or planked fish of any sort. BISQUE...



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